

Sandwiches

Smoked Salmon £6.50

Smoked salmon, cucumber & cream cheese on rye bread

Pastrami £7.00

New York reuben pastrami Bagel

Croque Monsieur £6.00/Madame £6.50

Classic French hot sandwich of roast ham & cheese

Fish Finger £7.00

Fish finger & tartare sauce sandwich on white bloomer

Mozzarella £6.00

Grilled buffalo mozzarella, sundried tomatoes & basil pesto on ciabatta

Add fries to any sandwich for £1.50 extra

Add any soup to your sandwich Order for £2.00 extra

Salads

Classic Greek Salad £10

Marinated crispy lamb, orange & thyme feta, yogurt dressing

Waldorf £10

Smoked chicken, chicory, pear, grape, walnut, blue cheese & ranch dressing

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Sharing boards

From the Farm £16

Selection of cured meats, pork pie, traditional Scotch egg, pigs in blankets, olives, apple chutney & homemade bread

Trawlers Catch £17

Smoked salmon, bloody mary prawn cocktail, smoked mackerel pate, devilled whitebait, tartare sauce, olives & homemade bread

An optional 10% service charge will be added to your bill.

For allergies or food intolerances please speak to a member of staff.

Starters

Soup £5.00

Choice of 2 seasonal soups

Souffle £6.00

Northumberland cheese souffle & parmesan cream

Scallops £10.00

Pan seared scallops, celeriac, apple, tarragon & lime

Burford Hen Egg £6.50

Crispy hens egg, English pea, Wye valley asparagus, split pea & broad bean dressing

Beef £7.00

Beef tartare, beetroot, shallot, celeriac, confit egg yolk, horseradish emulsion

Cannelloni £7.50

Salmon & lobster cannelloni, rouille sauce, smoked anchovy & fennel dressing

Main Courses

Burger £12.50

Venison & thyme burger, blue cheese rarebit, homemade brioche & fries

Steak £12

Rump steak & frites with béarnaise sauce

Calves liver £10

Mash potato, pancetta, kale & red wine jus

Chicken £10

Broccoli, sautéed potatoes with sage & red wine jus

Albacore Tuna £10

Baby gem, local wild garlic, English pea & bisque

Fish and chips £11.95

Allendale ale battered fish, beef dripping chips, tartar sauce & crushed peas

Risotto £10

Parsnip, chestnut & sage